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## I. DESSERTS (PASTRY AND PIES) No. 0 (1)

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**MAKING ONE-CRUST PIES****BAKED PIE SHELLS**

1. **PREPARE AND DIVIDE DOUGH:** Prepare 1/2 recipe Pie Crust (Recipe No. I-1). Divide dough into thirteen 7-1/2 oz pieces; place on lightly floured board.
2. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together.
3. **PLACE DOUGH IN PAN:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough.
4. **REMOVE EXCESS DOUGH:** Trim ragged edges about 1/2 inch beyond edge of pan using knife or spatula. (Incorporate excess dough into next crust, if needed). Fold extra dough back and under; crimp with the thumb and forefinger to make a high fluted edge. Dock or prick dough on bottom and sides to prevent puffing during baking. If available, place an empty pie pan inside of shell before baking to help prevent shrinking and puffing.
5. **BAKE:** Bake at 450° F. about 10 minutes or until golden brown or in 400° F. convection oven 8 to 10 minutes or until golden brown on high fan, open vent.
6. **FILL CRUST:** Fill as specified on individual recipe card.

**UNBAKED SHELL**

1. Follow Steps 1 through 4; omit docking or pricking of dough in Step 4.
2. Fill and bake according to instructions on specified recipe.

**MAKING TWO-CRUST PIES**

1. **PREPARE AND DIVIDE DOUGH:** Prepare 1 recipe Pie Crust (Recipe No. I-1). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board.
2. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together.
3. **BOTTOM CRUST:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough.
4. **FILL CRUST:** Fill as specified on individual recipe card.
5. **TOP CRUST:** Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly.
6. **REMOVE EXCESS DOUGH:** Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough.
7. **SEAL PIE:** Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge.
8. **WASHED TOP:** For a washed top, brush pies with appropriate wash as follows:  
Egg and Milk Wash - This wash is used for fruit pies (apple, blueberry, cherry, peach, pineapple) that are baked 30 to 35 minutes. It **SHOULD NOT** be used for pies requiring longer baking time as the crust will brown excessively. See Recipe No. I-4.  
Egg and Water Wash - This wash is used for berry and mincemeat pies that are baked 40 to 45 minutes. It **SHOULD NOT** be used for pies that are baked 30 to 35 minutes as the crusts will be too pale. Allow glaze to dry on crust before baking to eliminate dark spots. See Recipe No. I-4-1.
9. **BAKE:** Bake as specified on individual recipe card.

## PIE CRUST

Yield 100

Portion 1 Crust

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 995 cal  | 92 g          | 12 g    | 64 g | 0 mg        | 808 mg | 19 mg   |

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
SALT  
SHORTENING  
WATER,COLD

**Weight**

6-7/8 lbs  
1-7/8 oz  
3-5/8 lbs  
2-1/8 lbs

**Measure**

1 gal 2-1/4 qts  
3 tbsp  
2 qts  
1 qts

**Issue****Method**

- Sift together flour and salt in mixer bowl.
- Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance.
- Add water; mix at low speed 1 minute until dough is just formed.
- Chill dough for at least 1 hour for ease in handling.
- DIVIDE DOUGH:** Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. **BOTTOM CRUST:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. **TOP CRUST:** Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. **REMOVE EXCESS DOUGH:** Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. **SEAL PIE:** Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. **WASHED TOP:** For a washed top, brush pies with appropriate wash as follows: Egg and Milk Wash - This wash is used for fruit pies (apple, blueberry, cherry, peach, pineapple) that are baked 30 to 35 minutes. It SHOULD NOT be used for pies requiring longer baking time as the crust will brown excessively. Egg and Water Wash - This wash is used for berry and mincemeat pies that are baked 40 to 45 minutes. It SHOULD NOT be used for pies that are baked 30 to 35 minutes as the crusts will be too pale. Allow glaze to dry on crust before baking to eliminate dark spots. **BAKING INSTRUCTIONS FOR COOKED PIES:** Bake as specified on individual recipe card. **BAKING INSTRUCTIONS FOR UNCOOKED PIES:** Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.

**Notes**

- Pie crust mix may be used. Omit steps 1 through 3. Follow manufacturer's directions for preparation. Follow steps 4 and 5. Quantity of pie crust mix required: 5 pounds pie crust mix yields 13-one crust pies; 10 pounds pie crust mix yields 13-two crust pies.

**PIE CRUST (DOUGH ROLLING MACHINE)**

Yield 100

Portion 1 Crust

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium  | Calcium |
|----------|---------------|---------|------|-------------|---------|---------|
| 982 cal  | 87 g          | 14 g    | 65 g | 0 mg        | 1260 mg | 28 mg   |

**Ingredient**

FLOUR,WHEAT,BREAD  
 FLOUR,WHEAT,GENERAL PURPOSE  
 SALT  
 SUGAR,GRANULATED  
 MILK,NONFAT,DRY  
 SHORTENING  
 WATER,COLD

**Weight**

4-1/2 lbs  
 2-1/8 lbs  
 3 oz  
 1-1/3 oz  
 2/3 oz  
 3-5/8 lbs  
 1-7/8 lbs

**Measure**

3 qts 3 cup  
 1 qts 3-1/2 cup  
 1/4 cup 1 tbsp  
 3 tbsp  
 1/4 cup 1 tbsp  
 2 qts  
 3-1/2 cup

**Issue****Method**

- 1 Combine sifted bread flour, sifted general purpose flour, salt, granulated sugar and nonfat dry milk in mixer bowl.
- 2 Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance.
- 3 Add water; mix at low speed 1 minute until dough is just formed.
- 4 Chill dough for at least 1 hour, preferably 24 hours, at 40 F. for ease in handling. Follow the equipment manufacturer's instructions for feeding/loading the dough into the machine.
- 5 **DIVIDE DOUGH:** Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. **BOTTOM CRUST:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. **TOP CRUST:** Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. **REMOVE EXCESS DOUGH:** Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. **SEAL PIE:** Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. **WASHED TOP:** For a washed top, brush pies with appropriate wash as follows: Egg and Milk Wash - This wash is used for fruit pies (apple, blueberry, cherry, peach, pineapple) that are baked 30 to 35 minutes. It **SHOULD NOT** be used for pies requiring longer baking time as the crust will brown excessively. Egg and Water Wash - This wash is used for berry and mincemeat pies that are baked 40 to 45 minutes. It **SHOULD NOT** be used for pies that are baked 30 to 35 minutes as the crusts will be too pale. Allow glaze to dry on crust before baking to eliminate dark spots. **BAKING INSTRUCTIONS FOR COOKED PIES:** Bake as specified on individual recipe card. **BAKING INSTRUCTIONS FOR UNCOOKED PIES:** Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.

## PIE CRUST (MANUAL MIXING METHOD)

Yield 100

Portion 1 Crust

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 995 cal  | 92 g          | 12 g    | 64 g | 0 mg        | 808 mg | 19 mg   |

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
SALT  
SHORTENING  
WATER,COLD

**Weight**

6-7/8 lbs  
1-7/8 oz  
3-5/8 lbs  
2-1/8 lbs

**Measure**

1 gal 2-1/4 qts  
3 tbsp  
2 qts  
1 qts

**Issue****Method**

- 1 Sift together flour and salt in mixer bowl.
- 2 Add shortening to dry ingredients. Cut or rub shortening until evenly distributed and granular in appearance.
- 3 Sprinkle half of water over flour mixture and mix. Sprinkle remaining water and mix until dough is just formed.
- 4 Chill dough for at least 1 hour for ease in handling.
- 5 **DIVIDE DOUGH:** Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. **BOTTOM CRUST:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. **TOP CRUST:** Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. **REMOVE EXCESS DOUGH:** Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. **SEAL PIE:** Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. **WASHED TOP:** For a washed top, brush pies with appropriate wash as follows: Egg and Milk Wash - This wash is used for fruit pies (apple, blueberry, cherry, peach, pineapple) that are baked 30 to 35 minutes. It SHOULD NOT be used for pies requiring longer baking time as the crust will brown excessively. Egg and Water Wash - This wash is used for berry and mincemeat pies that are baked 40 to 45 minutes. It SHOULD NOT be used for pies that are baked 30 to 35 minutes as the crusts will be too pale. Allow glaze to dry on crust before baking to eliminate dark spots. **BAKING INSTRUCTIONS FOR COOKED PIES:** Bake as specified on individual recipe card. **BAKING INSTRUCTIONS FOR UNCOOKED PIES:** Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.

## GRAHAM CRACKER CRUST

Yield 100

Portion 1 Crust

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium  | Calcium |
|----------|---------------|---------|------|-------------|---------|---------|
| 1181 cal | 144 g         | 9 g     | 65 g | 0 mg        | 1380 mg | 50 mg   |

**Ingredient**

MARGARINE  
 CRACKERS, GRAHAM, CRUMBS  
 SUGAR, GRANULATED

**Weight**

1-7/8 lbs  
 3-5/8 lbs  
 1-1/3 lbs

**Measure**

3-3/4 cup  
  
 3 cup

**Issue****Method**

- 1 Grind graham crackers or crush on board with rolling pin. Combine butter or margarine, crumbs, and sugar in mixer bowl. Mix at low speed until well blended, about 2 minutes.
- 2 Place about 8 ounces or 1-3/4 cups crumb mixture in each pie pan. Press firmly into an even layer against bottom and sides of each pan.
- 3 Chill at least 1 hour before filling is added.

**Notes**

- 1 For a firmer shell, omit Step 3; using a convection oven, bake at 325 F. for 7 minutes or until lightly browned on low fan, open vent.
- 2 4 lb 1 oz (13-5 oz) preformed graham cracker crusts may be used.



**GRAHAM CRACKER CRUST (PERFORMED CRUST)**

**Yield** 100

**Portion** 1 Crust

| <b>Calories</b> | <b>Carbohydrates</b> | <b>Protein</b> | <b>Fat</b> | <b>Cholesterol</b> | <b>Sodium</b> | <b>Calcium</b> |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 716 cal         | 88 g                 | 5 g            | 38 g       | 14 mg              | 313 mg        | 57 mg          |

**Ingredient**

PIE CRUST PREFORMED

**Weight**

4 lbs

**Measure**

**Issue**

**Method**

- 1 Use 13-5 oz preformed crusts per 100 portions.

## MINCEMEAT PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 330 cal  | 42 g          | 3 g     | 17 g | 0 mg        | 236 mg | 11 mg   |

**Ingredient**

PIE CRUST  
 PIE FILLING,MINCEMEAT,CANNED  
 APPLES,CANNED,DRAINED,CHOPPED  
 SUGAR,GRANULATED

**Weight**

13-1/3 lbs  
 4-1/2 lbs  
 11-3/4 oz

**Measure**

26 each  
 1 gal 2-2/3 qts  
 2 qts 1 cup  
 1-5/8 cup

**Issue****Method**

- 1 DIVIDE DOUGH: Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. (Step 2/3). TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. WASHED TOP: For a washed top, brush pies with appropriate wash as follows: Egg and Milk Wash - This wash is used for fruit pies (apple, blueberry, cherry, peach, pineapple) that are baked 30 to 35 minutes. It SHOULD NOT be used for pies requiring longer baking time as the crust will brown excessively. Egg and Water Wash - This wash is used for berry and mincemeat pies that are baked 40 to 45 minutes. It SHOULD NOT be used for pies that are baked 30 to 35 minutes as the crusts will be too pale. Allow glaze to dry on crust before baking to eliminate dark spots. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine mincemeat, apples, and sugar; mix until well blended.
- 3 Pour 3-1/2 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
- 4 Bake at 425 F. for 45 minutes or until lightly browned.
- 5 Cut 8 wedges per pie.

## EGG AND MILK WASH

Yield 100

Portion 1-1/2 Cups

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 91 cal   | 3 g           | 8 g     | 5 g | 215 mg      | 96 mg  | 91 mg   |

**Ingredient**

MILK, NONFAT, DRY  
 WATER  
 EGGS, WHOLE, FROZEN

**Weight**

1/2 oz  
 12-1/2 oz  
 4-2/3 oz

**Measure**

3 tbsp  
 1-1/2 cup  
 1/2 cup 2/3 tbsp

**Issue****Method**

- 1 Combine milk and water; mix until thoroughly blended.
- 2 Add eggs; whip until well blended.
- 3 Brush on pies. Allow to dry before baking. CCP: Refrigerate at 41 F. or lower until ready for use.

**Notes**

- 1 This wash will cover 13 to 15 2-crust pies that are baked 30 to 35 minutes, primarily fruit pies (apple, blueberry, cherry, peach, pineapple). It SHOULD NOT be used for pies requiring longer baking time as the crust will brown excessively.

**EGG AND WATER WASH**

Yield 100

Portion 1-1/2 Cups

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 120 cal  | 1 g           | 10 g    | 8 g | 350 mg      | 113 mg | 51 mg   |

**Ingredient**EGGS,WHOLE,FROZEN  
WATER**Weight**7-5/8 oz  
1 lbs**Measure**3/4 cup 2-1/3 tbsp  
2 cup**Issue****Method**

- 1 Combine eggs with water. Whip until well blended.
- 2 Brush on pies. Allow to dry before baking. CCP: Refrigerate at 41 F. or lower until ready for use.

**Notes**

- 1 Use on 2-crust pies (berry and mincemeat), bake 40 to 50 minutes. To prevent dark spots, allow wash to dry on crust before baking. This wash is used for berry and mincemeat pies. It SHOULD NOT be used for pies that are baked 30 to 35 minutes as the crusts will be too pale.

**MILK AND WATER WASH**

Yield 100

Portion 1-1/2 Cups

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 36 cal   | 5 g           | 4 g     | 0 g | 2 mg        | 59 mg  | 125 mg  |

**Ingredient**

MILK,NONFAT,DRY  
WATER,WARM

**Weight**

7/8 oz  
14-7/8 oz

**Measure**

1/4 cup 2-2/3 tbsp  
1-3/4 cup

**Issue****Method**

- 1 Combine nonfat dry milk and warm water. Mix well.
- 2 Use only this wash on turnovers; allow to dry before baking. Do not use this wash on 2-crust pies.

**DESSERTS (PASTRY AND PIES) No.I 005 00**  
**MERINGUE**

**Yield** 100

**Portion** 2-1/2 Cups

| <b>Calories</b> | <b>Carbohydrates</b> | <b>Protein</b> | <b>Fat</b> | <b>Cholesterol</b> | <b>Sodium</b> | <b>Calcium</b> |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 401 cal         | 93 g                 | 9 g            | 0 g        | 0 mg               | 406 mg        | 6 mg           |

**Ingredient**

EGG WHITES  
 SUGAR,GRANULATED  
 SALT  
 EXTRACT,VANILLA

**Weight**

2-3/8 lbs  
 2-2/3 lbs  
 1/3 oz  
 1/3 oz

**Measure**

1 qts 1/2 cup  
 1 qts 2 cup  
 1/4 tsp  
 3/8 tsp

**Issue**

**Method**

- 1 Using a whip, beat egg whites at high speed in mixer bowl until foamy, about 3 minutes.
- 2 Add sugar a little at a time; beat well at medium speed after each addition. Beat at high speed until stiff peaks are formed, about 6 minutes.
- 3 Add salt and vanilla; blend.
- 4 Spread about 2-1/2 cups meringue over warm pie filling, about 122 F. in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 5 Bake at 350 F. for 16 to 20 minutes or until lightly browned. CCP: Hold for service at 41 F. or lower.

**MERINGUE (DEHYDRATED)**

Yield 100

Portion 2-1/2 Cups

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 225 cal  | 56 g          | 2 g     | 0 g | 0 mg        | 31 mg  | 74 mg   |

**Ingredient**

MERINGUE POWDER  
 WATER,COLD  
 SUGAR,GRANULATED

**Weight**

3-3/8 oz  
 1-5/8 lbs  
 1-1/2 lbs

**Measure**

3/4 cup  
 3 cup  
 3-3/8 cup

**Issue****Method**

- 1 Add water to mixer bowl; add meringue powder.
- 2 Using whip, mix at low speed 1 minute or until powder is dissolved. Beat at high speed until stiff peaks form, about 5 minutes.
- 3 Gradually add granulated sugar beating at high speed 1 minute or until meringue is glossy.
- 4 Spread about 2-1/2 cups meringue over warm pie filling, about 122 F. in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 5 Bake 16 to 20 minutes at 350 F. or until lightly browned.

## VANILLA CREAM PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 326 cal  | 38 g          | 4 g     | 17 g | 46 mg       | 268 mg | 49 mg   |

**Ingredient**

| <b><u>Ingredient</u></b> | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|--------------------------|----------------------|-----------------------|---------------------|
| PIE CRUST                |                      | 13 each               |                     |
| MILK,NONFAT,DRY          | 10-3/8 oz            | 1 qts 3/8 cup         |                     |
| WATER,WARM               | 11-7/8 lbs           | 1 gal 1-2/3 qts       |                     |
| SUGAR,GRANULATED         | 1-1/2 lbs            | 3-3/8 cup             |                     |
| SALT                     | 3/4 oz               | 1 tbsp                |                     |
| CORNSTARCH               | 13-1/2 oz            | 3 cup                 |                     |
| SUGAR,GRANULATED         | 1-7/8 lbs            | 1 qts 1/8 cup         |                     |
| WATER,COLD               | 3-1/8 lbs            | 1 qts 2 cup           |                     |
| EGGS,WHOLE,FROZEN        | 2-1/3 lbs            | 1 qts 3/8 cup         |                     |
| MARGARINE                | 14-7/8 oz            | 1-7/8 cup             |                     |
| EXTRACT,VANILLA          | 2-1/8 oz             | 1/4 cup 1 tbsp        |                     |

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk. Add sugar and salt; heat to just below boiling. DO NOT BOIL.
- 3 Combine cornstarch, sugar and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes until thickened.
- 4 Stir about 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling, stirring constantly. Cook 2 minutes longer. Remove from heat.
- 5 Add butter or margarine and vanilla; stir until well blended. Cool slightly.
- 6 Pour 3 cups filling into each baked pie shell. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 7 CCP: Hold for service at 41 F. or lower.
- 8 Cut 8 wedges per pie. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping Recipe No. K 002 00.

**Notes**

- 1 Filling will curdle if boiled or subjected to prolonged intense heat.



**BANANA CREAM PIE**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 292 cal  | 40 g          | 4 g     | 13 g | 46 mg       | 265 mg | 50 mg   |

**Ingredient**

| <b><u>Ingredient</u></b> | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|--------------------------|----------------------|-----------------------|---------------------|
| PIE CRUST                |                      | 13 each               |                     |
| MILK,NONFAT,DRY          | 10-3/8 oz            | 1 qts 3/8 cup         |                     |
| WATER,WARM               | 11-7/8 lbs           | 1 gal 1-2/3 qts       |                     |
| SUGAR,GRANULATED         | 1-1/2 lbs            | 3-3/8 cup             |                     |
| SALT                     | 3/4 oz               | 1 tbsp                |                     |
| CORNSTARCH               | 13-1/2 oz            | 3 cup                 |                     |
| SUGAR,GRANULATED         | 1-7/8 lbs            | 1 qts 1/8 cup         |                     |
| WATER,COLD               | 3-1/8 lbs            | 1 qts 2 cup           |                     |
| EGGS,WHOLE,FROZEN        | 2-1/3 lbs            | 1 qts 3/8 cup         |                     |
| BANANA,FRESH,SLICED      | 7-1/2 lbs            | 1 gal 1-2/3 qts       | 11-1/2 lbs          |
| MARGARINE                | 14-7/8 oz            | 1-7/8 cup             |                     |
| EXTRACT,VANILLA          | 2-1/8 oz             | 1/4 cup 1 tbsp        |                     |

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk. Add sugar and salt; heat to just below boiling. DO NOT BOIL.
- 3 Combine cornstarch, sugar and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes until thickened.
- 4 Stir about 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling, stirring constantly. Cook 2 minutes longer. Remove from heat.
- 5 Add butter or margarine and vanilla; stir until well blended. Cool slightly. Slice bananas. Add to cooled filling. To prevent discoloration, slice bananas just before adding to filling.
- 6 Pour about 3-1/2 cups filling into each baked pie shell. Meringue Recipe No. I 005 00 may be spread over warm filling. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 7 CCP: Hold for service at 41 F. or lower.
- 8 Cut 8 wedges per pie. Chilled pies may be topped with 1 recipe Whipped Topping, Recipe No. K 002 00.

**Notes**

- 1 Filling will curdle if boiled or subjected to prolonged intense heat.

**VANILLA CREAM PIE (DESSERT POWDER, INSTANT)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 301 cal  | 43 g          | 3 g     | 13 g | 1 mg        | 506 mg | 54 mg   |

**Ingredient**

PIE CRUST  
 MILK,NONFAT,DRY  
 WATER,COLD  
 DESSERT POWDER,PUDDING,INSTANT,VANILLA

**Weight**

13-3/4 oz  
 15-1/8 lbs  
 5-1/2 lbs

**Measure**

13 each  
 1 qts 1-3/4 cup  
 1 gal 3-1/4 qts  
 3 qts 1-1/2 cup

**Issue**

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk in a large mixing bowl, with a wire whip.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Pour about 3 cups filling into each baked pie shell.
- 5 CCP: Hold for service at 41 F. or lower.
- 6 Cut 8 wedges per pie. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping Recipe No. K 002 00.

**STRAWBERRY GLAZED CREAM PIE (INSTANT)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 335 cal  | 52 g          | 3 g     | 13 g | 1 mg        | 508 mg | 61 mg   |

**Ingredient**

PIE CRUST  
 MILK,NONFAT,DRY  
 WATER,COLD  
 DESSERT POWDER,PUDDING,INSTANT,VANILLA  
 STRAWBERRY GLAZE TOPPING

**Weight**

13-3/4 oz  
 15-1/8 lbs  
 5-1/2 lbs

**Measure**

13 each  
 1 qts 1-3/4 cup  
 1 gal 3-1/4 qts  
 3 qts 1-1/2 cup  
 3 qts 3 cup

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk in a large mixing bowl with a wire whip.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Pour about 3 cups filling into each baked pie shell.
- 5 CCP: Hold for service at 41 F. or lower.
- 6 Prepare 1 recipe Strawberry Glaze Topping, Recipe No. K 007 00 per 100 portions. Spread 11-1/2 ounces or 1-1/8 cups mixture over filling in each pie.
- 7 Cut pie into 8 wedges.

## COCONUT CREAM PIE (INSTANT)

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 355 cal  | 48 g          | 4 g     | 17 g | 1 mg        | 535 mg | 56 mg   |

**Ingredient**

PIE CRUST  
MILK,NONFAT,DRY  
WATER,COLD  
DESSERT POWDER,PUDDING,INSTANT,VANILLA  
COCONUT,PREPARED,SWEETENED FLAKES  
COCONUT,PREPARED,SWEETENED FLAKES

**Weight**

13-3/4 oz  
15-1/8 lbs  
5-1/2 lbs  
1-1/2 lbs  
14-3/4 oz

**Measure**

13 each  
1 qts 1-3/4 cup  
1 gal 3-1/4 qts  
3 qts 1-1/2 cup  
1 qts 3-1/4 cup  
1 qts 1/2 cup

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk in a large mixing bowl with a wire whip.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Add prepared sweetened coconut flakes to filling; mix well. Pour 3-1/4 cups filling into each baked pie shell.
- 5 Sprinkle 1/3 cup coconut over each filled pie.
- 6 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00.

**PINEAPPLE CREAM PIE (INSTANT)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 310 cal  | 45 g          | 3 g     | 13 g | 1 mg        | 506 mg | 56 mg   |

**Ingredient**

PIE CRUST  
 MILK,NONFAT,DRY  
 WATER,COLD  
 DESSERT POWDER,PUDDING,INSTANT,VANILLA  
 PINEAPPLE,CANNED,CRUSHED,JUICE PACK,DRAINED

**Weight**

13-3/4 oz  
 15-1/8 lbs  
 5-1/2 lbs  
 3-1/4 lbs

**Measure**

13 each  
 1 qts 1-3/4 cup  
 1 gal 3-1/4 qts  
 3 qts 1-1/2 cup  
 1 qts 2 cup

**Issue**

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk in a large mixing bowl with a wire whip.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Add canned, drained, crushed pineapple. Mix well. Pour about 3-1/4 cups filling into each baked pie shell.
- 5 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00.

**DUTCH APPLE PIE (CANNED APPLES-CORNSTARCH)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 358 cal  | 54 g          | 3 g     | 16 g | 18 mg       | 225 mg | 17 mg   |

**Ingredient**

PIE CRUST

APPLES,CANNED,SLICED

SUGAR,GRANULATED

SALT

CINNAMON,GROUND

NUTMEG,GROUND

CORNSTARCH

WATER,COLD

JUICE,LEMON

BUTTER

STREUSEL TOPPING

**Weight**

13-7/8 lbs

3 lbs

3/8 oz

1/3 oz

3/8 oz

7-1/2 oz

1-5/8 lbs

2-1/2 oz

4 oz

**Measure**

13 each

1 gal 3 qts

1 qts 2-3/4 cup

1/3 tsp

1 tbsp

1 tbsp

1-5/8 cup

3 cup

1/4 cup 1 tbsp

1/2 cup

3 qts 3 cup

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7 oz pieces for pie crust and place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain apples; reserve juice for use in Step 3; apples for use in Step 5.
- 3 Take reserved juice and add water equal 1-7/8 quart per 100 portions and combine with sugar, salt, cinnamon and nutmeg; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold apples, lemon juice and butter or margarine carefully into thickened mixture. Cool thoroughly.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked pie shell.
- 7 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 8 Prepare 1-1/2 recipes No. D 049 00 Streusel Topping per 100 portions. Spread 1/3 glaze over each pie after it has cooled.
- 9 Cut 8 wedges per pie.

## FRENCH APPLE PIE (CANNED APPLES-CORNSTARCH)

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 417 cal  | 61 g          | 3 g     | 18 g | 4 mg        | 274 mg | 10 mg   |

**Ingredient**

PIE CRUST

APPLES,CANNED,SLICED

SUGAR,GRANULATED

SALT

CINNAMON,GROUND

NUTMEG,GROUND

CORNSTARCH

WATER,COLD

JUICE,LEMON

BUTTER

VANILLA GLAZE

**Weight**

13-7/8 lbs

3 lbs

3/8 oz

1/3 oz

3/8 oz

7-1/2 oz

1-5/8 lbs

2-1/2 oz

4 oz

**Measure**

26 each

1 gal 3 qts

1 qts 2-3/4 cup

1/3 tsp

1 tbsp

1 tbsp

1-5/8 cup

3 cup

1/4 cup 1 tbsp

1/2 cup

1 qts 1/8 cup

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain apples; reserve juice for use in Step 3; apples for use in Step 5.
- 3 Take reserved juice and add water equal 1-7/8 quart per 100 portions and combine with sugar, salt, cinnamon and nutmeg; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold apples, lemon juice and butter or margarine carefully into thickened mixture. Cool thoroughly.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
- 7 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 8 Prepare 1-1/2 recipes Vanilla Glaze per 100 portions, Recipe No. D 046 00; when pies are removed and still hot, spread 1/3 glaze over each top crust.
- 9 Cut 8 wedges per pie.

## APPLE PIE (CANNED APPLES-CORNSTARCH)

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 370 cal  | 50 g          | 3 g     | 18 g | 2 mg        | 269 mg | 10 mg   |

**Ingredient**

| <b><u>Ingredient</u></b> | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|--------------------------|----------------------|-----------------------|---------------------|
| PIE CRUST                |                      | 26 each               |                     |
| APPLES,CANNED,SLICED     | 13-7/8 lbs           | 1 gal 3 qts           |                     |
| SUGAR,GRANULATED         | 3 lbs                | 1 qts 2-3/4 cup       |                     |
| SALT                     | 3/8 oz               | 1/3 tsp               |                     |
| CINNAMON,GROUND          | 1/3 oz               | 1 tbsp                |                     |
| NUTMEG,GROUND            | 3/8 oz               | 1 tbsp                |                     |
| CORNSTARCH               | 7-1/2 oz             | 1-5/8 cup             |                     |
| WATER,COLD               | 1-5/8 lbs            | 3 cup                 |                     |
| JUICE,LEMON              | 2-1/2 oz             | 1/4 cup 1 tbsp        |                     |
| BUTTER                   | 4 oz                 | 1/2 cup               |                     |

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain apples; reserve juice for use in Step 3; apples for use in Step 5.
- 3 Take reserved juice and add water equal 1-7/8 quart per 100 portions and combine with sugar, salt, cinnamon and nutmeg; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold apples, lemon juice and butter or margarine carefully into thickened mixture. Cool thoroughly.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
- 7 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 8 Cut 8 wedges per pie.



## APPLE PIE (PREPARED PIE FILLING)

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 363 cal  | 51 g          | 3 g     | 17 g | 0 mg        | 256 mg | 9 mg    |

**Ingredient**

PIE CRUST  
PIE FILLING,APPLE,PREPARED

**Weight**

22-3/4 lbs

**Measure**

26 each  
2 gal 3-3/8 qts

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Use canned prepared apple pie filling.
- 3 Pour 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
- 4 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 5 Cut 8 wedges per pie.

**DUTCH APPLE PIE (PREPARED PIE FILLING)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 335 cal  | 52 g          | 3 g     | 14 g | 13 mg       | 204 mg | 15 mg   |

**Ingredient**

PIE CRUST  
 STREUSEL TOPPING  
 PIE FILLING,APPLE,PREPARED

**Weight**

22-3/4 lbs

**Measure**

13 each  
 3 qts 1 cup  
 2 gal 3-3/8 qts

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Prepare 1-1/4 recipes Streusel Topping per 100 portions, Recipe No. D 049 00.
- 3 Pour 3 cups filling into each unbaked pie shell. Omit top crust; sprinkle 1-1/8 cup topping over filling in each pan.
- 4 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 5 Cut 8 wedges per pie.

## APPLE COBBLER

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 433 cal  | 58 g          | 4 g     | 21 g | 0 mg        | 311 mg | 11 mg   |

**Ingredient**

PIE CRUST  
PIE FILLING,APPLE,PREPARED

**Weight**

24 lbs

**Measure**

32-1/2 each  
3 gal

**Issue****Method**

- 1 Prepare 1-1/4 recipe Pie Crust (Recipe No. I 001 00) to yield enough dough to prepare cobbler for 100 portions.
- 2 Divide dough into four 3-3/4 lb pieces; use 2 pieces for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll 2 pieces dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
- 5 Pour 1-1/2 gallons filling into each pan.
- 6 Roll remaining pieces dough for top crusts.
- 7 Place top crusts carefully over filling in each pan.
- 8 Crimp to seal edges.
- 9 Cut 6 to 8 small slits, about 1/2-inch each in tops of each cobbler.
- 10 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
- 11 Cool; cut 6 by 9.

**PEACH COBBLER**

**Yield** 100

**Portion** 1 Serving

| <b>Calories</b> | <b>Carbohydrates</b> | <b>Protein</b> | <b>Fat</b> | <b>Cholesterol</b> | <b>Sodium</b> | <b>Calcium</b> |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 484 cal         | 72 g                 | 4 g            | 21 g       | 0 mg               | 299 mg        | 21 mg          |

**Ingredient**

PIE CRUST  
PIE FILLING,PEACH,PREPARED

**Weight**

24 lbs

**Measure**

32-1/2 each  
3 gal

**Issue**

**Method**

- 1 Prepare 1-1/4 Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions.
- 2 Divide dough into four 3-3/4 pound pieces; use 2 pieces for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll 2 pieces dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
- 5 Pour 1-1/2 gallons of filling into each pan.
- 6 Roll remaining pieces dough for top crusts.
- 7 Place top crusts carefully over filling in each pan.
- 8 Crimp to seal edges.
- 9 Cut 6 to 8 small slits, about 1/2-inch each, in tops of each cobbler.
- 10 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
- 11 Cool; cut 6 by 9.

**BLUEBERRY COBBLER**

Yield 100

Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 438 cal  | 60 g          | 4 g     | 21 g | 0 mg        | 327 mg | 35 mg   |

**Ingredient**

PIE CRUST  
PIE FILLING,BLUEBERRY,PREPARED

**Weight**

28-1/4 lbs

**Measure**

32-1/2 each  
3 gal

**Issue****Method**

- 1 Prepare 1-1/4 Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions.
- 2 Divide dough into four 3-3/4 lb pieces; use 2 pieces for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll 2 pieces dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
- 5 Pour 1-1/2 gallons of filling into each pan.
- 6 Roll remaining pieces dough for top crusts.
- 7 Place top crusts carefully over filling in each pan.
- 8 Crimp to seal edges.
- 9 Cut 6 to 8 small slits, about 1/2-inch each, in tops of each cobbler.
- 10 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned, on high fan, open vent.
- 11 Cool; cut 6 by 9.

**CHERRY COBBLER**

Yield 100

Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 449 cal  | 62 g          | 5 g     | 21 g | 0 mg        | 273 mg | 18 mg   |

**Ingredient**

PIE CRUST  
PIE FILLING,CHERRY,PREPARED

**Weight**

24 lbs

**Measure**

32-1/2 each

3 gal

**Issue****Method**

- 1 Prepare 1-1/4 Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions.
- 2 Divide dough into four 3-3/4 lb pieces; use 2 pieces for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll 2 pieces dough into rectangular sheets about 1/8 inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
- 5 Pour 1-1/2 gallons of filling into each pan.
- 6 Roll remaining pieces dough for top crusts.
- 7 Place top crusts carefully over filling in each pan.
- 8 Crimp to seal edges.
- 9 Cut 6 to 8 small slits, about 1/2-inch each, in tops of each cobbler.
- 10 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
- 11 Cool; cut 6 by 9.

**STREUSEL-TOPPED APPLE COBBLER**

Yield 100

Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 492 cal  | 71 g          | 4 g     | 22 g | 25 mg       | 303 mg | 24 mg   |

**Ingredient**

PIE CRUST  
 PIE FILLING,APPLE,PREPARED  
 STREUSEL TOPPING

**Weight**

24 lbs

**Measure**

19-1/2 each  
 3 gal  
 1 gal 2 qts

**Issue****Method**

- 1 Prepare 3/4 Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions.
- 2 Divide dough into 2 pieces; use 1 piece for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan.
- 5 Pour 1-1/2 gallons of filling into each pan
- 6 Prepare 2 recipes Streusel Topping per 100 portions, Recipe No. D 049 00.
- 7 Spread 3 quarts topping over filling in each pan.
- 8 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
- 9 Cool; cut 6 by 9.

## CHOCOLATE MOUSSE PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 247 cal  | 33 g          | 4 g     | 11 g | 1 mg        | 377 mg | 50 mg   |

**Ingredient**

| <b><u>Ingredient</u></b>                 | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|--|----------------------|-----------------------|---------------------|
| PIE CRUST                                |                      | 13 each               |                     |
| MILK,NONFAT,DRY                          | 9-5/8 oz             | 1 qts                 |                     |
| WATER,COLD                               | 10-1/2 lbs           | 1 gal 1 qts           |                     |
| DESSERT POWDER,PUDDING,INSTANT,CHOCOLATE | 3-3/4 lbs            | 2 qts 2 cup           |                     |
| MILK,NONFAT,DRY                          | 2-3/8 oz             | 1 cup                 |                     |
| WATER,COLD                               | 2-1/8 lbs            | 1 qts                 |                     |
| WHIPPED TOPPING MIX,NONDAIRY,DRY         | 1-1/2 lbs            | 2 gal 1/2 qts         |                     |
| SUGAR,GRANULATED                         | 4 oz                 | 1/2 cup 1 tbsp        |                     |
| EXTRACT,VANILLA                          | 1-3/8 oz             | 3 tbsp                |                     |

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine milk and water in mixer bowl.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down bowl; whip at medium speed 2 minutes. Set aside for use in Step 7.
- 4 Mix milk and water in mixer bowl.
- 5 Add topping to milk mixture in bowl. Using whip, mix at low speed until blended.
- 6 Gradually add sugar and vanilla to whipped topping while mixing at low speed. Scrape down bowl. Mix at high-speed 5 minutes or until peaks are formed.
- 7 Add topping to pudding mixture; blend until completely mixed.
- 8 Pour 3-1/2 cups filling into each baked pie shell.
- 9 Refrigerate about 4 hours until ready to serve.  
Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.



## SWEET POTATO PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 252 cal  | 36 g          | 4 g     | 10 g | 37 mg       | 221 mg | 47 mg   |

**Ingredient****Weight****Measure****Issue**

|                                   |            |                 |  |
|-----------------------------------|------------|-----------------|--|
| PIE CRUST                         |            | 13 each         |  |
| SWEET POTATOES,CANNED,VACUUM PACK | 13-1/2 lbs | 1 gal 2 qts     |  |
| EGGS,WHOLE,FROZEN                 | 1-3/4 lbs  | 3-1/4 cup       |  |
| SUGAR,GRANULATED                  | 1-1/8 lbs  | 2-5/8 cup       |  |
| SUGAR,BROWN,PACKED                | 1-1/8 lbs  | 3-1/2 cup       |  |
| MILK,NONFAT,DRY                   | 5-1/8 oz   | 2-1/8 cup       |  |
| SALT                              | 1/2 oz     | 3/8 tsp         |  |
| CINNAMON,GROUND                   | 7/8 oz     | 1/4 cup         |  |
| NUTMEG,GROUND                     | 3/8 oz     | 1 tbsp          |  |
| GINGER,GROUND                     | 1/3 oz     | 1 tbsp          |  |
| CLOVES,GROUND                     | 1/8 oz     | 3/8 tsp         |  |
| WATER,WARM                        | 5-7/8 lbs  | 2 qts 3-1/4 cup |  |
| BUTTER,MELTED                     | 4 oz       | 1/2 cup         |  |

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Mix sweet potatoes in mixer bowl at medium speed for 5 minutes or until smooth.
- 3 Combine eggs, sugars, milk, salt, cinnamon, nutmeg, ginger, and cloves. Stir until well blended. Add to sweet potatoes.
- 4 Add water and butter or margarine to sweet potato mixture; beat at low speed until well blended.
- 5 Pour 2-3/4 to 3 cups filling into each unbaked pie shell.
- 6 Bake at 425 F. for 45 to 55 minutes or until knife inserted into filling comes out clean. Center may be soft but will set when cool.
- 7 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

## PUMPKIN PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 242 cal  | 35 g          | 4 g     | 10 g | 46 mg       | 370 mg | 56 mg   |

**Ingredient**

| <b><u>Ingredient</u></b>    | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|-----------------------------|----------------------|-----------------------|---------------------|
| PIE CRUST                   |                      | 13 each               |                     |
| SUGAR,GRANULATED            | 3-5/8 lbs            | 2 qts 1/4 cup         |                     |
| SALT                        | 1-1/8 oz             | 1 tbsp                |                     |
| FLOUR,WHEAT,GENERAL PURPOSE | 6-5/8 oz             | 1-1/2 cup             |                     |
| MILK,NONFAT,DRY             | 8 oz                 | 3-3/8 cup             |                     |
| CINNAMON,GROUND             | 1-1/2 oz             | 1/4 cup 2-1/3 tbsp    |                     |
| NUTMEG,GROUND               | 3/8 oz               | 1 tbsp                |                     |
| GINGER,GROUND               | 1/3 oz               | 1 tbsp                |                     |
| PUMPKIN,CANNED,SOLID PACK   | 10-1/2 lbs           | 1 gal 7/8 qts         |                     |
| WATER                       | 9-3/8 lbs            | 1 gal 1/2 qts         |                     |
| EGGS,WHOLE,FROZEN           | 2-1/3 lbs            | 1 qts 3/8 cup         |                     |

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine sugar, salt, flour, milk, cinnamon, nutmeg and ginger in mixing bowl.
- 3 Add pumpkin to dry ingredients; mix at low speed until well blended. Mixture must set for one hour under refrigeration 41 F. or lower.
- 4 Add water and eggs; mix at low speed until well blended.
- 5 Pour 3-3/4 cups filling into each unbaked pie shell.
- 6 Bake at 375 F. for 50 to 55 minutes or until center is firm. Cool thoroughly.
- 7 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

**PINEAPPLE PIE (CANNED PINEAPPLE-CORNSTARCH)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 334 cal  | 43 g          | 3 g     | 17 g | 0 mg        | 229 mg | 8 mg    |

**Ingredient**

PIE CRUST  
 PINEAPPLE,CANNED,CRUSHED,JUICE PACK,INCL LIQUIDS  
 RESERVED LIQUID  
 SUGAR,GRANULATED  
 SALT  
 CORNSTARCH  
 WATER,COLD  
 JUICE,LEMON

**Weight**

3-3/4 lbs  
 4-2/3 lbs  
 3-1/4 lbs  
 1/8 oz  
 8-1/2 oz  
 1-5/8 lbs  
 1-5/8 oz

**Measure**

26 each  
 1 qts 2-3/4 cup  
 2 qts 1 cup  
 1 qts 3-1/4 cup  
 1/8 tsp  
 1-7/8 cup  
 3 cup  
 3 tbsp

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain pineapple; reserve juice for use in Step 3 and pineapple for use in Step 5.
- 3 Combine reserved juice, sugar, and salt; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 5 Fold pineapple and lemon juice carefully into thickened mixture.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Bake at 425 F. for 30 to 35 minutes or until lightly browned.
- 8 Cut 8 wedges per pie.

**BERRY PIE (FROZEN BERRIES-CORNSTARCH)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 368 cal  | 48 g          | 4 g     | 18 g | 4 mg        | 260 mg | 10 mg   |

**Ingredient**

PIE CRUST  
 BLUEBERRIES,FROZEN,UNSWEETENED  
 SUGAR,GRANULATED  
 SALT  
 CORNSTARCH  
 WATER,COLD  
 BUTTER

**Weight**

12-1/3 lbs  
 3-1/4 lbs  
 1/3 oz  
 11-1/4 oz  
 2-1/3 lbs  
 6 oz

**Measure**

26 each  
 2 gal 1 qts  
 1 qts 3-1/4 cup  
 1/4 tsp  
 2-1/2 cup  
 1 qts 1/2 cup  
 3/4 cup

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Thaw berries; drain; reserve juice.
- 3 Take reserved juice and add water to equal 6-3/4 cups per 100 portions and combine with sugar and salt; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture while stirring. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold berries and butter or margarine carefully into thickened mixture.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Bake at 425 F. for 45 minutes or until lightly browned.
- 8 Cut 8 wedges per pie.

**Notes**

- 1 In Step 2, strawberries or raspberries may be used.

**BLUEBERRY PIE (FROZEN BLUEBERRIES)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 407 cal  | 58 g          | 4 g     | 18 g | 4 mg        | 261 mg | 11 mg   |

**Ingredient**

PIE CRUST  
 BLUEBERRIES,FROZEN,UNSWEETENED  
 WATER  
 SUGAR,GRANULATED  
 SALT  
 CORNSTARCH  
 WATER,COLD  
 BUTTER

**Weight**

13-1/2 lbs  
 2-1/3 lbs  
 5-1/4 lbs  
 1/3 oz  
 11-1/4 oz  
 2-1/3 lbs  
 6 oz

**Measure**

26 each  
 2 gal 1-7/8 qts  
 1 qts 1/2 cup  
 3 qts  
 1/4 tsp  
 2-1/2 cup  
 1 qts 1/2 cup  
 3/4 cup

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Use frozen blueberries. Thawing is not necessary.
- 3 Combine water, sugar and salt. Bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold berries and butter or margarine carefully into thickened mixture.
- 6 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Bake at 425 F. for 45 minutes or until lightly browned.
- 8 Cut 8 wedges per pie.

**BLUEBERRY PIE (CANNED BLUEBERRIES-CORNSTARCH)**

Yield 100

Portion 1 Serving

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 446 cal  | 71 g          | 4 g     | 17 g | 0 mg        | 267 mg | 11 mg   |

**Ingredient**

PIE CRUST  
 BLUEBERRIES,CANNED,HEAVY SYRUP,INCL LIQUIDS  
 RESERVED LIQUID  
 SUGAR,GRANULATED  
 SALT  
 CORNSTARCH  
 RESERVED LIQUID  
 JUICE,LEMON

**Weight**

20-1/3 lbs  
 4-2/3 lbs  
 5-1/4 lbs  
 1/2 oz  
 12 oz  
 2 lbs  
 1-5/8 oz

**Measure**

26 each  
 2 gal 1 qts  
 2 qts 1 cup  
 3 qts  
 3/8 tsp  
 2-5/8 cup  
 3-3/4 cup  
 3 tbsp

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain blueberries; reserve juice.
- 3 Combine 2-1/4 quart reserved juice, sugar, and salt; bring to a boil.
- 4 Combine cornstarch and 3-3/4 cups reserved juice; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold blueberries and lemon juice carefully into thickened mixture.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 8 Cut 8 wedges per pie.

**BLUEBERRY PIE (PREPARED FILLING)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 351 cal  | 48 g          | 3 g     | 17 g | 0 mg        | 262 mg | 28 mg   |

**Ingredient**

PIE CRUST  
PIE FILLING,BLUEBERRY,PREPARED

**Weight**

22-3/4 lbs

**Measure**

26 each  
2 gal 1-2/3 qts

**Issue**

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 3 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 4 Cut 8 wedges per pie.

**BUTTERSCOTCH CREAM PIE (DESSERT POWDER, INSTANT)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 301 cal  | 43 g          | 3 g     | 13 g | 1 mg        | 492 mg | 56 mg   |

**Ingredient**

PIE CRUST  
MILK,NONFAT,DRY  
WATER,COLD  
DESSERT POWDER,PUDDING,INSTANT,BUTTERSCOTCH

**Weight**

13-3/4 oz  
15-1/8 lbs  
5-1/2 lbs

**Measure**

13 each  
1 qts 1-3/4 cup  
1 gal 3-1/4 qts

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk.
- 3 Add dessert powder. Using whip, blend at low speed 15 seconds or until well-blended. Scrape down sides of bowl; whip at medium speed for 2 minutes.
- 4 Pour 3 cups filling into each baked 9-inch pie shell.
- 5 Refrigerate until ready to serve. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00, or Whipped Topping, Recipe No. K 002 00.
- 6 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.



**PEACH PIE (FROZEN PEACHES-CORNSTARCH)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 418 cal  | 64 g          | 4 g     | 17 g | 0 mg        | 269 mg | 9 mg    |

**Ingredient**

PIE CRUST  
 PEACHES,FROZEN  
 RESERVED LIQUID  
 SUGAR,GRANULATED  
 SALT  
 CORNSTARCH  
 WATER,COLD

**Weight**

19-7/8 lbs  
 5-1/2 lbs  
 3-5/8 lbs  
 1/2 oz  
 10-1/8 oz  
 1-1/8 lbs

**Measure**

26 each  
 2 gal 1 qts  
 2 qts 2-1/2 cup  
 2 qts 1/4 cup  
 3/8 tsp  
 2-1/4 cup  
 2-1/4 cup

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Thaw peaches. Drain; reserve juice.
- 3 Combine reserved juice, sugar, and salt; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold peaches carefully into thickened mixture. Cool.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Bake at 425 F. for 30 to 35 minutes or until lightly browned.
- 8 Cut 8 wedges per pie.

**CHERRY PIE (CANNED CHERRIES-CORNSTARCH)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 406 cal  | 61 g          | 4 g     | 17 g | 0 mg        | 265 mg | 16 mg   |

**Ingredient**

PIE CRUST

CHERRIES,CANNED,RED,TART,WATER PACK,INCL LIQUIDS

RESERVED LIQUID

SUGAR,GRANULATED

SALT

CORNSTARCH

WATER,COLD

FOOD COLOR,RED

**Weight**

19-2/3 lbs

2-3/4 lbs

5-1/4 lbs

1/2 oz

12 oz

1-1/8 lbs

1/4 oz

**Measure**

26 each

2 gal 1 qts

1 qts 1-3/8 cup

3 qts

3/8 tsp

2-5/8 cup

2-1/4 cup

1/4 tsp

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain cherries; reserve juice for use in Step 3 and cherries for use in Step 5.
- 3 Combine reserved juice, sugar, and salt; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 5 Add red food coloring. Fold cherries carefully into thickened mixture. Cool.
- 6 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 8 Cut 8 wedges per pie.

**CHERRY PIE (PIE FILLING, PREPARED)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 377 cal  | 54 g          | 4 g     | 17 g | 0 mg        | 219 mg | 16 mg   |

**Ingredient**

PIE CRUST  
PIE FILLING,CHERRY,PREPARED

**Weight**

22-3/4 lbs

**Measure**

26 each  
2 gal 3-3/8 qts

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 3 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 4 Cut 8 wedges per pie.

**PEACH PIE (CANNED PEACHES-CORNSTARCH)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 374 cal  | 54 g          | 4 g     | 17 g | 0 mg        | 262 mg | 11 mg   |

**Ingredient**

PIE CRUST  
 PEACHES,CANNED,SLICED,JUICE PACK,INCL LIQUIDS  
 RESERVED LIQUID  
 SUGAR,GRANULATED  
 SALT  
 CORNSTARCH  
 WATER,COLD

**Weight**

19-2/3 lbs  
 6-1/4 lbs  
 3-3/4 lbs  
 3/8 oz  
 9 oz  
 1-1/8 lbs

**Measure**

26 each  
 2 gal 1 qts  
 3 qts  
 2 qts 1/2 cup  
 1/3 tsp  
 2 cup  
 2-1/4 cup

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain peaches; reserve juice for use in Step 3; peaches for use in Step 5.
- 3 Combine reserved juice, sugar, and salt; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 5 Fold peaches carefully into thickened mixture. Cool.
- 6 Pour about 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 8 Cut 8 wedges per pie.

**PEACH PIE (PREPARED PIE FILLING)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 410 cal  | 64 g          | 4 g     | 17 g | 0 mg        | 245 mg | 19 mg   |

**Ingredient**

PIE CRUST  
PIE FILLING,PEACH,PREPARED

**Weight**

22-3/4 lbs

**Measure**

26 each  
2 gal 3-3/8 qts

**Issue**

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 3 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 4 Cut 8 wedges per pie.

## CREAMY COCONUT PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 296 cal  | 23 g          | 4 g     | 21 g | 23 mg       | 214 mg | 43 mg   |

**Ingredient**

| <b><u>Ingredient</u></b>               | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|--|----------------------|-----------------------|---------------------|
| PIE CRUST                              |                      | 13 each               |                     |
| MILK,NONFAT,DRY                        | 3-5/8 oz             | 1-1/2 cup             |                     |
| WATER,COLD                             | 3-7/8 lbs            | 1 qts 3-1/2 cup       |                     |
| MILK,NONFAT,DRY                        | 2-3/8 oz             | 1 cup                 |                     |
| WATER,WARM                             | 3 lbs                | 1 qts 1-5/8 cup       |                     |
| CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE | 4-1/2 lbs            | 2 qts 3/4 cup         |                     |
| SUGAR,GRANULATED                       | 8 oz                 | 1-1/8 cup             |                     |
| COCONUT,PREPARED,SWEETENED FLAKES      | 3-1/8 lbs            | 3 qts 3 cup           |                     |
| FLAVORING,ALMOND                       | 1-3/8 oz             | 3 tbsp                |                     |
| WHIPPED TOPPING MIX,NONDAIRY,DRY       | 5-2/3 oz             | 2 qts                 |                     |

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine milk and water in mixer bowl. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Combine 2nd milk and 2nd water in mixer bowl.
- 4 Combine cream cheese, sugar, coconut and almond flavoring with milk in mixer bowl. Whip at low speed 1 minute; scrape down sides of bowl. Whip 3 minutes at low speed, or until well blended. Set aside for use in Step 6.
- 5 Place cold milk and water (from Step 2) in mixer bowl. Add topping. Blend 3 minutes at low speed. Scrape down sides of bowl. Whip at high speed about 5 to 10 minutes or until stiff peaks are formed.
- 6 Add whipped topping to cream cheese mixture. Blend at low speed 1 minute; scrape down sides of bowl. Blend at low speed 1 minute or until smooth.
- 7 Pour 4-2/3 cups filling into each crust.
- 8 Toasted coconut, chopped unsalted nuts, or chopped maraschino cherries may be sprinkled over pies before placing in freezer. Place pies in freezer 4 hours or until firm.
- 9 Let pies stand at room temperature 5 minutes before cutting. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 4 pound and 1 ounce preformed, graham cracker pie crusts may be used per 100 servings.

CREAMY BANANA COCONUT PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 307 cal  | 26 g          | 4 g     | 21 g | 23 mg       | 214 mg | 44 mg   |

**Ingredient**

| <b><u>Ingredient</u></b>               | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|--|----------------------|-----------------------|---------------------|
| PIE CRUST                              |                      | 13 each               |                     |
| MILK,NONFAT,DRY                        | 3-5/8 oz             | 1-1/2 cup             |                     |
| WATER,COLD                             | 3-7/8 lbs            | 1 qts 3-1/2 cup       |                     |
| MILK,NONFAT,DRY                        | 2-3/8 oz             | 1 cup                 |                     |
| WATER,WARM                             | 3 lbs                | 1 qts 1-5/8 cup       |                     |
| CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE | 4-1/2 lbs            | 2 qts 3/4 cup         |                     |
| SUGAR,GRANULATED                       | 8 oz                 | 1-1/8 cup             |                     |
| COCONUT,PREPARED,SWEETENED FLAKES      | 3-1/8 lbs            | 3 qts 3 cup           |                     |
| BANANA,FRESH                           | 3 lbs                |                       | 4-5/8 lbs           |
| WHIPPED TOPPING MIX,NONDAIRY,DRY       | 5-2/3 oz             | 2 qts                 |                     |

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine milk and water in mixer bowl. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Combine 2nd milk and 2nd water in mixer bowl.
- 4 Combine cream cheese, sugar, coconut and peeled ripe bananas with milk in mixer bowl. Whip at low speed 1 minute; scrape down sides of bowl. Whip 3 minutes at low speed, or until well blended. Set aside for use in Step 6.
- 5 Place cold milk and water (from Step 2) in mixer bowl. Add topping. Blend 3 minutes at low speed. Scrape down sides of bowl. Whip at high speed about 5 to 10 minutes or until stiff peaks are formed.
- 6 Add whipped topping to cream cheese mixture. Blend at low speed 1 minute; scrape down sides of bowl. Blend at low speed 1 minute or until smooth.
- 7 Pour 1-1/4 quart filling into each 9-inch pie crust.
- 8 Toasted coconut, chopped unsalted nuts, or chopped maraschino cherries may be sprinkled over pies before placing in freezer. Place pies in freezer 4 hours or until firm.
- 9 Let pies stand at room temperature 5 minutes before cutting. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 13 5-ounce pie crusts, preformed, graham cracker pie crusts, may be used per 100 portions.

## AMBROSIA PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 314 cal  | 28 g          | 4 g     | 21 g | 23 mg       | 214 mg | 44 mg   |

**Ingredient**

| <b><u>Ingredient</u></b>          | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|-----------------------------------|----------------------|-----------------------|---------------------|
| PIE CRUST                         |                      | 13 each               |                     |
| MILK,NONFAT,DRY                   | 3-5/8 oz             | 1-1/2 cup             |                     |
| WATER,COLD                        | 3-7/8 lbs            | 1 qts 3-1/2 cup       |                     |
| JUICE,ORANGE                      | 5-1/2 lbs            | 2 qts 2 cup           |                     |
| MILK,NONFAT,DRY                   | 2-3/8 oz             | 1 cup                 |                     |
| CHEESE,CREAM                      | 4-1/2 lbs            | 2 qts 3/4 cup         |                     |
| SUGAR,GRANULATED                  | 1 lbs                | 2-1/4 cup             |                     |
| COCONUT,PREPARED,SWEETENED FLAKES | 3-1/8 lbs            | 3 qts 3 cup           |                     |
| FOOD COLOR,YELLOW                 | 1/4 oz               | 1/4 tsp               |                     |
| FOOD COLOR,RED                    | 1/8 oz               | 1/8 tsp               |                     |
| WHIPPED TOPPING MIX,NONDAIRY,DRY  | 5-2/3 oz             | 2 qts                 |                     |

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine milk and water in mixer bowl. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Combine nonfat dry milk with orange juice.
- 4 Combine cream cheese, sugar, and coconut with milk in mixer bowl. Add yellow and red food coloring. Whip at low speed 1 minute; scrape down sides of bowl. Whip 3 minutes at low speed, or until well blended. Set aside for use in Step 6.
- 5 Place cold milk and water (from Step 2) in mixer bowl. Add topping; blend 3 minutes at low speed. Scrape down sides of bowl. Whip at high speed about 5 to 10 minutes or until stiff peaks are formed.
- 6 Add whipped topping to cream cheese mixture. Blend at low speed 1 minute; scrape down sides of bowl. Blend at low speed 1 minute or until smooth.
- 7 Pour 4-2/3 cups filling into each 9-inch pie crust.
- 8 Toasted coconut, chopped unsalted nuts, or chopped maraschino cherries may be sprinkled over pies before placing in freezer. Place pies in freezer 4 hours or until firm.
- 9 Let pies stand at room temperature 5 minutes before cutting. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 13-5 ounce pie crusts, preformed, graham cracker pie crusts, may be used.



**CHERRY CRUMBLE PIE**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 456 cal  | 77 g          | 4 g     | 16 g | 0 mg        | 185 mg | 16 mg   |

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 SALT  
 SUGAR,GRANULATED  
 SHORTENING  
 CHERRIES,CANNED,RED,TART,WATER PACK,INCL LIQUIDS  
 SUGAR,GRANULATED  
 SUGAR,GRANULATED  
 CORNSTARCH  
 SALT  
 WATER,COLD  
 MARGARINE  
 FOOD COLOR,RED

**Weight**

8 lbs  
 1-1/2 oz  
 4-3/8 lbs  
 3-1/8 lbs  
 19-2/3 lbs  
 1-1/2 lbs  
 2-1/4 lbs  
 7-7/8 oz  
 1/8 oz  
 1 lbs  
 3 oz  
 1/4 oz

**Measure**

1 gal 3-1/4 qts  
 2-1/3 tbsp  
 2 qts 2 cup  
 1 qts 3 cup  
 2 gal 1 qts  
 3-3/8 cup  
 1 qts 1 cup  
 1-3/4 cup  
 1/8 tsp  
 2 cup  
 1/4 cup 2-1/3 tbsp  
 1/4 tsp

**Issue****Method**

- Mix flour, salt, sugar, and shortening in a mixer bowl 1 minute at low speed to form a crumbly mixture.
- Place 1-1/2 cups of mixture in each pan; press firmly into an even layer against bottom and sides of pan. Set remaining crumb mixture aside for use in Step 5.
- Drain cherries. Set aside juice for use in Step 7.
- Combine cherries and sugar. Spread 2 cups mixture over crumbs in each pan.
- Spread 1 cup reserved crumb mixture over cherries in each 9-inch pan.
- Using a convection oven, bake 35 to 40 minutes at 350 F. or until done on low fan, open vent.
- Take reserved juice add water to equal 1 gallon per 100 portions and combine with sugar; bring to a boil.
- Combine cornstarch, salt, and water; stir until smooth. Add gradually to boiling mixture. Stir until well blended; cook at medium heat about 5 minutes. Add margarine or butter and food coloring.
- Pour 1-1/2 cups of sauce over each baked pie.
- Cool; cut 8 wedges per pie.

## CHOCOLATE CREAM PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 333 cal  | 43 g          | 5 g     | 16 g | 31 mg       | 257 mg | 60 mg   |

**Ingredient**

| <b><u>Ingredient</u></b> | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|--------------------------|----------------------|-----------------------|---------------------|
| PIE CRUST                |                      | 13 each               |                     |
| MILK,NONFAT,DRY          | 13-1/4 oz            | 1 qts 1-1/2 cup       |                     |
| WATER,WARM               | 14-1/8 lbs           | 1 gal 2-3/4 qts       |                     |
| SUGAR,GRANULATED         | 1-7/8 lbs            | 1 qts 1/4 cup         |                     |
| SALT                     | 3/4 oz               | 1 tbsp                |                     |
| CORNSTARCH               | 1-1/8 lbs            | 1 qts                 |                     |
| SUGAR,GRANULATED         | 1-7/8 lbs            | 1 qts 1/4 cup         |                     |
| COCOA                    | 9-7/8 oz             | 3-1/4 cup             |                     |
| WATER,COLD               | 1-1/3 lbs            | 2-1/2 cup             |                     |
| EGGS,WHOLE,FROZEN        | 1-1/2 lbs            | 2-7/8 cup             |                     |
| MARGARINE                | 10-5/8 oz            | 1-3/8 cup             |                     |
| EXTRACT,VANILLA          | 1 oz                 | 2-1/3 tbsp            |                     |

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk. Add sugar and salt; heat to just below boiling. DO NOT BOIL.
- 3 Combine cornstarch, sugar, cocoa, and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes until thickened.
- 4 Stir 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling stirring constantly. Cook 2 minutes longer. Remove from heat.
- 5 Add margarine or butter and vanilla; stir until well blended. Cool slightly.
- 6 Pour 3 cups of filling into each 9-inch baked pie shell. Meringue, Recipe No. I 005 00 or I 005 01 may be spread over chilled filling, about 50 F. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 7 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 8 Cut 8 wedges per pie. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00.

**Notes**

- 1 Filling will curdle or scorch if boiled or subjected to prolonged intense heat.

**CHOCOLATE CREAM PIE (DESSERT POWDER, INSTANT)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 331 cal  | 50 g          | 4 g     | 14 g | 1 mg        | 620 mg | 64 mg   |

**Ingredient**

PIE CRUST  
MILK,NONFAT,DRY  
WATER,COLD  
DESSERT POWDER,PUDDING,INSTANT,CHOCOLATE

**Weight**

15 oz  
16-3/4 lbs  
7-1/2 lbs

**Measure**

13 each  
1 qts 2-1/4 cup  
2 gal  
1 gal 1 qts

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine nonfat dry milk and cold water, 50 F. in mixer bowl. Add dessert powder pudding, instant, chocolate to milk and water.
- 3 Using whip, blend at low speed for 15 seconds or until well blended.
- 4 Scrape down sides of bowl; whip at medium speed 2 minutes.
- 5 Pour 3 cups filling into each baked 9-inch pie shell. Meringue, Recipe No. I 005 00 or I 005 01 may be spread over chilled filling, about 50 F. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 6 Refrigerate until ready to serve.
- 7 Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 Filling will curdle or scorch if boiled or subjected to prolonged intense heat.

**CHOCOLATE AND VANILLA CREAM PIE (INSTANT)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 290 cal  | 40 g          | 4 g     | 13 g | 1 mg        | 446 mg | 58 mg   |

**Ingredient**

| <b><u>Ingredient</u></b>                 | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|--|----------------------|-----------------------|---------------------|
| PIE CRUST                                |                      | 13 each               |                     |
| MILK,NONFAT,DRY                          | 14-3/8 oz            | 1 qts 2 cup           |                     |
| WATER,COLD                               | 15-2/3 lbs           | 1 gal 3-1/2 qts       |                     |
| DESSERT POWDER,PUDDING,INSTANT,CHOCOLATE | 2-1/4 lbs            | 1 qts 2 cup           |                     |
| DESSERT POWDER,PUDDING,INSTANT,VANILLA   | 2-1/2 lbs            | 1 qts 2 cup           |                     |
| WHIPPED TOPPING MIX,NONDAIRY,DRY         | 1 oz                 | 1-1/2 cup             |                     |
| SUGAR,GRANULATED                         | 5/8 oz               | 1 tbsp                |                     |
| EXTRACT,VANILLA                          | 5/8 oz               | 1 tbsp                |                     |

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine milk and water in mixer bowl.
- 3 Pour 3-1/2 quarts chilled milk into mixer bowl; add dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl. Whip at medium speed 2 minutes or until smooth.
- 4 Pour 1-1/3 cups filling into each baked pie shell.
- 5 Pour 1 gallon chilled milk into mixer bowl; add dessert powder. Using whip, blend 15 seconds at low speed or until well blended. Scrape down sides of bowl. Whip at medium speed 2 minutes or until smooth. Set aside for use in Step 7.
- 6 Pour 1-1/2 cups chilled milk into mixer bowl; add topping, sugar and vanilla. Whip at low speed 3 minutes or until blended. Scrape down sides of bowl. Whip at high speed until stiff.
- 7 Fold whipped topping into vanilla pie filling. Spread 1-3/4 cups over chocolate filling in each baked pie shell.
- 8 Refrigerate at least 1 hour or until ready to serve.
- 9 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00.

**Notes**

- 1 1 pound 5 ounces canned dessert topping and frozen bakery products, may be used. Omit Step 6.

**FRIED APPLE PIE**

Yield 100

Portion 1 Pie

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 366 cal  | 52 g          | 5 g     | 16 g | 0 mg        | 340 mg | 73 mg   |

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 MILK,NONFAT,DRY  
 BAKING POWDER  
 SALT  
 SHORTENING  
 WATER  
 PIE FILLING,APPLE,PREPARED

**Weight**

9-7/8 lbs  
 2-2/3 oz  
 3-1/4 oz  
 1-7/8 oz  
 1-1/3 lbs  
 2-7/8 lbs  
 14 lbs

**Measure**

2 gal 1 qts  
 1-1/8 cup  
 1/4 cup 3 tbsp  
 3 tbsp  
 3 cup  
 1 qts 1-1/2 cup  
 1 gal 3 qts

**Issue**

**Method**

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 On lightly floured board, roll dough into a rectangular sheet, about 1/8-inch thick. Cut into 6 circles.
- 5 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 6 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

**Notes**

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

**FRIED LEMON PIE**

Yield 100

Portion 1 Pie

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 349 cal  | 47 g          | 5 g     | 16 g | 0 mg        | 338 mg | 76 mg   |

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 MILK,NONFAT,DRY  
 BAKING POWDER  
 SALT  
 SHORTENING  
 WATER  
 PIE FILLING,LEMON,PREPARED

**Weight**

9-7/8 lbs  
 2-2/3 oz  
 3-1/4 oz  
 1-7/8 oz  
 1-1/3 lbs  
 2-7/8 lbs  
 14 lbs

**Measure**

2 gal 1 qts  
 1-1/8 cup  
 1/4 cup 3 tbsp  
 3 tbsp  
 3 cup  
 1 qts 1-1/2 cup  
 1 gal 3 qts

**Issue**

**Method**

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 On lightly floured board, roll dough into a rectangular sheet, about 1/8-inch thick. Cut into 6 circles.
- 5 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 6 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

**Notes**

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

## FRIED CHERRY PIE

Yield 100

Portion 1 Pie

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 375 cal  | 54 g          | 5 g     | 16 g | 0 mg        | 318 mg | 78 mg   |

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
MILK,NONFAT,DRY  
BAKING POWDER  
SALT  
SHORTENING  
WATER  
PIE FILLING,CHERRY,PREPARED

**Weight**

9-7/8 lbs  
2-2/3 oz  
3-1/4 oz  
1-7/8 oz  
1-1/3 lbs  
2-7/8 lbs  
14 lbs

**Measure**

2 gal 1 qts  
1-1/8 cup  
1/4 cup 3 tbsp  
3 tbsp  
3 cup  
1 qts 1-1/2 cup  
1 gal 3 qts

**Issue****Method**

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 On lightly floured board, roll dough into a rectangular sheet, about 1/8-inch thick. Cut into 6 circles.
- 5 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 6 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

**Notes**

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

## FRIED PEACH PIE

Yield 100

Portion 1 Pie

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 395 cal  | 59 g          | 5 g     | 16 g | 0 mg        | 333 mg | 79 mg   |

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
MILK,NONFAT,DRY  
BAKING POWDER  
SALT  
SHORTENING  
WATER  
PIE FILLING,PEACH,PREPARED

**Weight**

9-7/8 lbs  
2-2/3 oz  
3-1/4 oz  
1-7/8 oz  
1-1/3 lbs  
2-7/8 lbs  
14 lbs

**Measure**

2 gal 1 qts  
1-1/8 cup  
1/4 cup 3 tbsp  
3 tbsp  
3 cup  
1 qts 1-1/2 cup  
1 gal 3 qts

**Issue****Method**

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 On lightly floured board, roll dough into a rectangular sheet, about 1/8-inch thick. Cut into 6 circles.
- 5 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 6 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

**Notes**

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.



## FRIED BLUEBERRY PIE

Yield 100

Portion 1 Pie

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 358 cal  | 50 g          | 5 g     | 16 g | 0 mg        | 344 mg | 85 mg   |

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
MILK,NONFAT,DRY  
BAKING POWDER  
SALT  
SHORTENING  
WATER  
PIE FILLING,BLUEBERRY,PREPARED

**Weight**

9-7/8 lbs  
2-2/3 oz  
3-1/4 oz  
1-7/8 oz  
1-1/3 lbs  
2-7/8 lbs  
14 lbs

**Measure**

2 gal 1 qts  
1-1/8 cup  
1/4 cup 3 tbsp  
3 tbsp  
3 cup  
1 qts 1-1/2 cup  
1 gal 2 qts

**Issue****Method**

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 On lightly floured board, roll dough into a rectangular sheet, about 1/8-inch thick. Cut into 6 circles.
- 5 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 6 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

**Notes**

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

PECAN PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 504 cal  | 77 g          | 6 g     | 21 g | 126 mg      | 396 mg | 25 mg   |

**Ingredient**

PIE CRUST

EGGS,WHOLE,FROZEN

SUGAR,GRANULATED

BUTTER,MELTED

CORN SYRUP,LIGHT

EXTRACT,VANILLA

SALT

PECANS,CHOPPED

**Weight**

6 lbs

4-7/8 lbs

12 oz

11-5/8 lbs

1-7/8 oz

1-1/2 oz

2-1/2 lbs

**Measure**

13 each

2 qts 3-1/4 cup

2 qts 3 cup

1-1/2 cup

1 gal

1/4 cup 1/3 tbsp

2-1/3 tbsp

**Issue**

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough.
- 2 Place eggs in mixer bowl; add sugar gradually while beating at low speed. Add butter or margarine; mix thoroughly.
- 3 Add corn syrup, vanilla, and salt; beat at low speed until smooth.
- 4 Place 3/4 cup pecans into each unbaked pie shell.
- 5 Pour 2-3/4 cups filling over pecans in each 9-inch pie pan.
- 6 Bake at 350 F. for 35 minutes or until filling is set. DO NOT OVERBAKE.
- 7 Refrigerate until ready to serve.
- 8 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

## WALNUT PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 502 cal  | 76 g          | 6 g     | 21 g | 126 mg      | 397 mg | 32 mg   |

**Ingredient**

PIE CRUST  
 EGGS,WHOLE,FROZEN  
 SUGAR,GRANULATED  
 BUTTER,MELTED  
 CORN SYRUP,LIGHT  
 EXTRACT,VANILLA  
 SALT  
 WALNUTS,SHELLED,CHOPPED

**Weight**

6 lbs  
 4-7/8 lbs  
 12 oz  
 11-5/8 lbs  
 1-7/8 oz  
 1-1/2 oz  
 2-1/2 lbs

**Measure**

13 each  
 2 qts 3-1/4 cup  
 2 qts 3 cup  
 1-1/2 cup  
 1 gal  
 1/4 cup 1/3 tbsp  
 2-1/3 tbsp  
 2 qts 1-1/2 cup

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough.
- 2 Place eggs in mixer bowl; add sugar gradually while beating at low speed. Add butter or margarine; mix thoroughly.
- 3 Add corn syrup, vanilla, and salt; beat at low speed until smooth.
- 4 Place 3/4 cup chopped walnuts into each unbaked pie shell.
- 5 Pour 2-3/4 cups filling over walnuts in each 9-inch pie pan.
- 6 Bake at 350 F. for 35 minutes or until filling is set. DO NOT OVERBAKE.
- 7 Refrigerate until ready to serve.
- 8 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

## LEMON CHIFFON PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 216 cal  | 30 g          | 3 g     | 10 g | 0 mg        | 151 mg | 10 mg   |

**Ingredient**

PIE CRUST  
 DESSERT POWDER,GELATIN,LEMON  
 SUGAR,GRANULATED  
 WATER,BOILING  
 WATER,COLD  
 JUICE,LEMON  
 WATER,COLD  
 WHIPPED TOPPING MIX,NONDAIRY,DRY  
 MILK,NONFAT,DRY  
 SUGAR,GRANULATED  
 EXTRACT,VANILLA  
 LEMON RIND,GRATED

**Weight**

3-1/4 lbs  
 5-1/4 oz  
 5-1/2 lbs  
 3-1/8 lbs  
 12-7/8 oz  
 1-1/2 lbs  
 12 oz  
 1-1/3 oz  
 2-2/3 oz  
 3/4 oz  
 7/8 oz

**Measure**

13 each  
 1 qts 2-1/2 cup  
 3/4 cup  
 2 qts 2-1/2 cup  
 1 qts 2 cup  
 1-1/2 cup  
 2-7/8 cup  
 1 gal 1/4 qts  
 1/2 cup 1 tbsp  
 1/4 cup 2-1/3 tbsp  
 1 tbsp  
 1/4 cup 1/3 tbsp

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Dissolve gelatin and sugar in boiling water; add cold water. Mix until well blended.
- 3 Add juice to gelatin mixture; mix until blended.
- 4 Refrigerate until gelatin is thickened but not firm.
- 5 Pour cold water into chilled mixer bowl; add topping, milk, sugar, and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7.
- 6 Using whip, beat thickened gelatin at high speed 10 minutes or until foamy and soft peaks form.
- 7 Fold whipped topping and lemon rind into gelatin. Mix carefully at low speed until well blended.
- 8 Pour 1-1/4 quart filling into each baked pie shell.
- 9 Refrigerate about 2 hours or until set. CCP: Hold for service at 41 F. or lower.
- 10 Cut 8 wedges per pie.

**Notes**

- 1 In Step 5, 2 pound 10 ounces of canned dessert topping and frozen bakery products may be used for all ingredients, per 100 servings.

## PINEAPPLE CHIFFON PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 216 cal  | 30 g          | 3 g     | 10 g | 0 mg        | 149 mg | 10 mg   |

**Ingredient**

PIE CRUST  
 DESSERT POWDER,GELATIN,LEMON  
 WATER  
 WATER,COLD  
 MILK,NONFAT,DRY  
 SUGAR,GRANULATED  
 EXTRACT,VANILLA  
 PINEAPPLE,CANNED,CRUSHED,JUICE PACK,DRAINED  
 WHIPPED TOPPING MIX,NONDAIRY,DRY

**Weight**

3-1/4 lbs  
 4-2/3 lbs  
 1-1/2 lbs  
 1-1/3 oz  
 2-2/3 oz  
 3/4 oz  
 2-1/2 lbs  
 12 oz

**Measure**

13 each  
 1 qts 2-1/2 cup  
 2 qts 1 cup  
 2-7/8 cup  
 1/2 cup 1 tbsp  
 1/4 cup 2-1/3 tbsp  
 1 tbsp  
 1 qts 1/2 cup  
 1 gal 1/4 qts

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Dissolve gelatin in boiling water; add cold water. Mix until well blended.
- 3 Refrigerate until gelatin is thickened but not firm.
- 4 Pour cold water into chilled mixer bowl; add topping, milk, sugar, and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7.
- 5 Using whip, beat thickened gelatin at high speed 10 minutes or until foamy and soft peaks form.
- 6 Fold whipped topping and drained pineapple into gelatin. Mix carefully at low speed until well blended.
- 7 Pour 5-3/4 cups filling into each baked pie shell.
- 8 Refrigerate about 2 hours or until set. CCP: Hold for service at 41 F. or lower.
- 9 Cut 8 wedges per pie.

**Notes**

- 1 In Step 5, 2 pound 10 ounces of canned dessert topping and frozen bakery products may be used for all ingredients, per 100 servings.

## STRAWBERRY CHIFFON PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 209 cal  | 28 g          | 3 g     | 10 g | 0 mg        | 145 mg | 13 mg   |

**Ingredient**

PIE CRUST  
 DESSERT POWDER,GELATIN,STRAWBERRY  
 WATER,BOILING  
 WATER,COLD  
 WATER,COLD  
 MILK,NONFAT,DRY  
 SUGAR,GRANULATED  
 EXTRACT,VANILLA  
 WHIPPED TOPPING MIX,NONDAIRY,DRY  
 STRAWBERRIES,FROZEN,THAWED

**Weight**

2 lbs  
 5-1/2 lbs  
 4-2/3 lbs  
 1-1/2 lbs  
 1-1/3 oz  
 2-2/3 oz  
 3/4 oz  
 12 oz  
 5 lbs

**Measure**

13 each  
 1 qts 1-1/2 cup  
 2 qts 2-1/2 cup  
 2 qts 1 cup  
 2-7/8 cup  
 1/2 cup 1 tbsp  
 1/4 cup 2-1/3 tbsp  
 1 tbsp  
 1 gal 1/4 qts  
 2 qts 1 cup

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Dissolve gelatin in boiling water; add cold water. Mix until well blended.
- 3 Refrigerate until gelatin is thickened but not firm.
- 4 Pour cold water into chilled mixer bowl; add topping, milk, sugar, and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed for 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7.
- 5 Using whip, beat thickened gelatin at high speed for 10 minutes or until foamy and soft peaks form.
- 6 Fold whipped topping and thawed, drained strawberries into gelatin. Mix carefully at low speed until well blended.
- 7 Pour 5-3/4 cups filling into each baked pie shell.
- 8 Refrigerate 2 hours or until set. Keep refrigerated until ready to serve.
- 9 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 In Step 5, 2 pound 10 ounces of canned dessert topping and frozen bakery products may be used for all ingredients, per 100 servings.

## LEMON MERINGUE PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 327 cal  | 53 g          | 3 g     | 12 g | 39 mg       | 317 mg | 11 mg   |

**Ingredient**

| <b><u>Ingredient</u></b> | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|--------------------------|----------------------|-----------------------|---------------------|
| PIE CRUST                |                      | 13 each               |                     |
| SUGAR,GRANULATED         | 7 lbs                | 1 gal                 |                     |
| SALT                     | 1-3/8 oz             | 2-1/3 tbs             |                     |
| LEMON RIND,GRATED        | 2-1/2 oz             | 3/4 cup               |                     |
| WATER                    | 9-3/8 lbs            | 1 gal 1/2 qts         |                     |
| CORNSTARCH               | 1-3/8 lbs            | 1 qts 1 cup           |                     |
| WATER,COLD               | 2-1/3 lbs            | 1 qts 1/2 cup         |                     |
| EGGS,WHOLE,FROZEN,BEATEN | 1-5/8 lbs            | 3 cup                 |                     |
| BUTTER                   | 12 oz                | 1-1/2 cup             |                     |
| JUICE,LEMON              | 2-1/8 lbs            | 1 qts                 |                     |
| FOOD COLOR,YELLOW        | <1/16th oz           | 2 drop                |                     |
| MERINGUE                 | 532 gm               | 7-1/2 unit            |                     |

**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine sugar, salt, lemon rind, and water. Bring to a boil.
- 3 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture; cook at medium heat, stirring constantly until thick and clear.
- 4 Stir about 1 quart hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture, stirring constantly. Cook at medium heat; stirring frequently, until mixture returns to a boil. Remove from heat.
- 5 Add butter or margarine, lemon juice, and food coloring; stir until well blended. Cool slightly.
- 6 Pour 2-3/4 to 3 cups filling into each baked 9-inch pie shell.
- 7 Prepare 1 recipe Meringue, Recipe No. I 005 00 or I 005 01 per 100 portions. Spread 2-1/2 cups completely over warm filling, about 122 F., in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 8 Bake at 350 F. for 15 to 20 minutes or until lightly browned.
- 9 Refrigerate until ready to serve.
- 10 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

**LEMON MERINGUE PIE (PIE FILLING PREPARED)**

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 213 cal  | 33 g          | 2 g     | 9 g | 0 mg        | 156 mg | 11 mg   |

**Ingredient**

PIE CRUST  
 PIE FILLING,LEMON,PREPARED  
 MERINGUE

**Weight**

21 lbs  
 532 gm

**Measure**

13 each  
 2 gal 2-1/2 qts  
 7-1/2 unit

**Issue****Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Heat filling to 122 F. ; pour about 3-1/4 cups of filling into each baked 9-inch pie shell.
- 3 Prepare Meringue, Recipe No. I 005 00. Spread 2-1/2 cups completely over warm filling, about 122 F., in each 9-inch pie pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 4 Bake at 350 F. for 15 to 20 minutes or until lightly browned.
- 5 Refrigerate until ready to serve.
- 6 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.



## FRUIT TURNOVERS

Yield 100

Portion 1 Turnover

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 315 cal  | 38 g          | 3 g     | 17 g | 0 mg        | 236 mg | 11 mg   |

**Ingredient**

PIE CRUST  
 PIE FILLING,APPLE,PREPARED  
 MILK AND WATER WASH

**Weight**

12 lbs

**Measure**

26 each  
 1 gal 2 qts  
 3 cup

**Issue****Method**

- 1 Prepare Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions. Divide dough into 8 pieces.
- 2 Place dough on lightly floured board; sprinkle each piece lightly with flour; flatten gently. Roll dough into 18 by 24-inch rectangular sheet about 1/8-inch thick. Cut into twelve 6-inch squares. Brush edges of each square with water.
- 3 Place 1/4 cup of fruit filling in the center of each square. Fold opposite corner of dough together forming a triangle. Seal by crimping edges.
- 4 Make 2-1/2 inch slits near the center fold to allow steam to escape during baking.
- 5 Place 12 turnovers on each lightly greased sheet pan.
- 6 Brush top of each turnover with Milk and Water wash. Allow to dry before baking. See Recipe No. I 004 02. Do not use Egg and Milk wash or Egg and Water wash for turnovers. The egg and milk will cause the turnovers to brown excessively and egg and water wash will cause turnovers to be too pale in color.
- 7 Bake at 425 F. for 20 minutes or until lightly browned.

**FRUIT DUMPLINGS**

**Yield** 100

**Portion** 1 Each

| <b>Calories</b> | <b>Carbohydrates</b> | <b>Protein</b> | <b>Fat</b> | <b>Cholesterol</b> | <b>Sodium</b> | <b>Calcium</b> |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 378 cal         | 44 g                 | 4 g            | 21 g       | 0 mg               | 287 mg        | 8 mg           |

**Ingredient**

PIE CRUST  
PIE FILLING,APPLE,PREPARED

**Weight**

7-1/4 kg  
12 lbs

**Measure**

32-1/2 unit  
1 gal 2 qts

**Issue**

**Method**

- 1 Prepare Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions. Divide dough into 8 pieces.
- 2 Place dough on lightly floured board; sprinkle each piece lightly with flour; flatten gently. Roll dough into 18x24-inch rectangular sheet, about 1/8-inch thick. Cut into 12, 6-inch squares. Brush edges of each square with water.
- 3 Place 1/4 cup of fruit filling in the center of each pastry square. Bring points of pastry up over filling. Seal edges tightly.
- 4 Place 12 dumplings on each sheet pan.
- 5 Bake at 425 F. 20 minutes or until lightly browned.
- 6 Serve with dessert sauce. See Recipe Section K.

## KEY LIME PIE

Yield 100

Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 337 cal  | 60 g          | 4 g     | 10 g | 73 mg       | 177 mg | 20 mg   |

**Ingredient**

COOKIES,CHOCOLATE,CRUSHED  
 SHORTENING  
 EGGS,WHOLE,FRESH  
 JUICE,LIME  
 LIMES,FRESH  
 FLOUR,WHEAT,GENERAL PURPOSE  
 SUGAR,GRANULATED  
 MARGARINE  
 WATER  
 SUGAR,GRANULATED

**Weight**

5 lbs  
 10-7/8 oz  
 3-3/4 lbs  
 1 lbs  
 14-1/4 oz  
 1-1/4 lbs  
 7 lbs  
 8 oz  
 10-1/2 lbs  
 1-1/3 lbs

**Measure**

1 gal 1-1/8 qts  
 1-1/2 cup  
 34 each  
 2 cup  
 6 each  
 1 qts 1/2 cup  
 1 gal  
 1 cup  
 1 gal 1 qts  
 3 cup

**Issue****Method**

- 1 Crush chocolate wafer cookies to equal 5 quarts. In a mixer, combine the crushed cookies and shortening. Mix on low speed for 3 minutes. Divide among large sheet pans. Press crust evenly into bottom of pans.
- 2 Separate egg yolks from whites. In a heavy saucepan or steam kettle, beat egg yolks with lime juice and 2 tablespoon lime zest. Place over low heat.
- 3 Beat in flour, sugar, margarine, and water, alternating each ingredient so as to maintain a smooth consistency. Cook stirring constantly for 3 minutes on medium low heat. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Pour into the cookie crust.
- 4 In a mixer, beat egg whites until stiff, but not dry. Gradually add sugar and whip for 3 minutes. Spread over filling. Bake at 450 F. for 10 minutes or until meringue is brown.
- 5 Chill for 1 hour before serving. Cut 6 by 9. CCP: Hold for service at 41 F. or lower.